

CLAIMS

1. The use of puroindoline as additive which makes it possible to control the texture and/or the density of a biscuit.

2. The use as claimed in claim 1, characterized in that the puroindoline is used in an amount of 0.02 to 5% by weight relative to the weight of the flour.

3. The use as claimed in either of claims 1 and 2, characterized in that said puroindoline is added to the flour intended for the preparation of said biscuit.

4. The use as claimed in either of claims 1 and 2, characterized in that said puroindoline is added to the dough intended for the preparation of said biscuit.

5. The use as claimed in any one of claims 1 to 4, characterized in that the puroindoline is used to increase the firmness of said biscuit.

6. The use as claimed in any one of claims 1 to 5, characterized in that said puroindoline is used to control the density of a biscuit obtained from a dough whose fat content is between 2 and 30% of the total weight of the dough.

7. The use as claimed in claim 6, characterized in that said puroindoline is used to reduce the density of a hard biscuit obtained from a dough whose fat content is between 2 and 20% of the total weight of the dough.

8. The use as claimed in claim 6, characterized in that said puroindoline is used to reduce the density of a soft biscuit obtained from a dough whose fat content is between 2 and 30% of the total weight of the dough.

9. The use as claimed in claim 6, characterized in that said puroindoline is used to reduce the density of a puff biscuit obtained from a dough whose fat content is less than or equal to 4% of the total weight of the dough.

10. The use as claimed in any one of claims 1 to 5, characterized in that said puroindoline is used to increase the density of a puff biscuit obtained from a

dough without added emulsifier whose total fat content is greater than or equal to 7% of the total weight of the dough.

11. The use of a flour whose puroindoline content is greater than 0.2% of the dry weight of the flour, for the preparation of biscuits.

5 12. The use as claimed in claim 11, characterized in that the puroindoline content of said flour is between 0.2% and 2% of the dry weight of the flour.

10 13. A biscuit which can be obtained from a flour as defined in either of claims 11 and 12.

14. A biscuit dough which can be obtained from a flour as defined in either of claims 11 and 12.

add A1>

add B5>